

1: Morrison Wood (Author of More Recipes With a Jug of Wine)

With a Jug of Wine was given to me by my parents back in the '70s and has see use since that time. It is now time to pass along the tradition and fortunately there are enough copies available to pass along to the kids.

In fact, you can make it from just about anything that grows. I have used grapes, pears, peaches, plums, blackberries, strawberries, cherries and "my favorite" honey. The answer is yes. I started making wine with stuff I could scrounge while living in a one room apartment in the city. Following are my own Super Simple directions. You can make wine out of almost any fruit. Honey wine is called Mead. The so-called wine of the gods. Homemade Wine Recipe Get a gallon jug, preferably glass but plastic will do. Clean it out good. Someone may have kept gasoline in it. Wash the jug with soap NOT detergent , rinse with baking soda in water and "finally" rinse with clear water. Add a pack or cake of yeast "the same stuff you use for bread" and leave the jug uncapped and sitting in a sink overnight. It will foam at the mouth and the whole thing gets pretty sticky at this point. That would make you a bomb maker instead of a wine maker. What you have to do is come up with a device that will allow gas to escape from the jug without letting air get in. Air getting in is what turns wine mixtures into vinegar. One way to do the job is to run a plastic or rubber hose from the otherwise-sealed mouth of the jug, thread the free end through a hole in a cork and let the hose hang in a glass or bowl of water. Or you can make a loop in the hose, pour in a little water and trap the water in the loop to act as a seal. Old wine bottles are best. You must use corks not too tight! The wine is ready to drink just about any time.

2: Dandelion Wine Recipe: How to Make Dandelion Wine & Vinegar at Home

An Unusual collection of Recipes with a Jug of Wine by Wood, Morrison and a great selection of similar Used, New and Collectible Books available now at www.enganchecubano.com

You buy your wine. So I took the plunge, bought a wine-making kit, and started experimenting making my own wines. Some were disasters but some were downright good. But I was still taken to task by my friends. They laughed and handed me a glass of a golden-colored wine. It was delicious but unlike any other kind of wine I had tasted before. Turned out to be dandelion wine. And so began a new direction in my wine drinking and wine making—alternatives to grape-based wines. I learned about fruit wines like apple, strawberry, pineapple, and elderberry, flower wines like dandelion, hibiscus, lavender, and broom flower, vegetable wines beet, pea pod, potato, and pumpkin, grain wines wheat, rice, barley, corn, herb wines parsley, comfrey, parsnip, and rosemary, and finally, wines few would ever have considered garlic, green tea, acorn or oak leaf, even coffee. While many may sound quite odd, I have found most to taste good to unbelievably great. That beats out the archeological evidence for the oldest grape wine found in Iran by 1, years. Rice wine is said to have originated in China in 4, BC. And some fermented beverages are shrouded in the curtain of history. And native Indians of South America make chicha, an alcoholic beverage derived from the root of the yucca cassava plant. But the general consensus is that the oldest fermentable drink is mead, which is defined as any alcoholic beverage that uses honey as its primary sugar base. In fact, iQhilika is an African Xhosa word for mead. It is thought that cave paintings in South Africa show the drinking of iQhilika was a part of this ancient culture of the San bushmen which, if correct, suggests the use of non-grape wine at least 25, years ago. More recent traditions, however, show that over the centuries non-grape wines were well-developed in European countries like Spain, France, Germany, and especially England. Even the Romans, who are credited with developing grape wines to a high level, were quite fond of their violet flower wine. There is also a very strong tradition of medicinal wines, both Asian and European. Medicinal wines are an important component of traditional Chinese medicine, while in ancient Europe, the medieval German abys, mystic, and healer, St. Hildegard of Bingen, prescribed parsley wine to improve blood circulation and aid heart conditions. But in both traditions, medicinal wines often were already-made wines in which herbs or other ingredients were then steeped, which is not quite the same thing as wine made from herbs or other ingredients. But the process of steeping ingredients in already-made wines continues even today, especially for culinary herb wines used in a variety of recipes. By the way, herbed wines are a great alternative to herbed vinegars, are quick and easy to create, and make great gifts. Yeast and the process The primary reason for a divergent growth between grape and non-grape wines comes down to one element—yeast. Grapes are naturally endowed with everything needed to ferment, including sugars, juices, pectins, and most importantly, yeast. Basic grape wine can be made by mashing fresh grapes, leaving the mash to ferment in a warm environment, and then straining off the pulp. Non-grape wines need to have yeast added to the mash to induce the fermentation process. Better to choose a wine yeast that has been especially created for the fermenting of wine. But the basic process for non-grape wines is fundamentally the same as for grape wines. Start with a gallon pail non-metal, either glass, plastic, or earthenware. Pour your ingredients, i. Note that many recipes call for adding a campden tablet at this point. A campden tablet will sterilize the mixture, inhibiting the growth of both bacteria and molds. Allow the mixture, now called must, to cool for 24 hours and add your yeast. Cover the must with cheesecloth and let sit in a warm place for about ten days again, as specified in your recipe, stirring at least once daily. After waiting the required number of days, strain the must and pour the liquid portion into a sterilized glass jug, filling it almost to the top. The idea is to allow as little oxygen in the jug as possible. Cap the jug with a fermentation lock, a device that allows carbon dioxide a gas produced by fermentation to escape while keeping oxygen which limits fermentation from entering. Keep the jug in a warm environment and watch the bubbles for about six weeks. When the bubbles stop, it means the sugars have all been consumed and the yeast has died. Let it sit until it clears, and then again siphon off the wine into wine bottles. Cork the bottles, label them, and then lay them sideways into a wine bottle rack. Leaving them in the bottle can take from one month to two

AN UNUSUAL COLLECTION OF RECIPES WITH A JUG OF WINE. pdf

years and even longer, as most wines improve with age. Experimenting is half the fun of it. The other fun part is recalling the memories inherent in each bottle of wine while sipping a glass of it. Remembering how you and your kids went foraging for the berries or fruits on a gorgeous summer afternoon, or the morning that you and your spouse went searching for that herb patch and got lost.

3: Great Deal on Ceramic Wine Jug

An unusual collection of recipes with a jug of wine. by Wood, Morrison, Publication date Topics Cookery (Wine), cbk, cbk. Publisher New York, Farrar, Straus.

4: With a Jug of Wine, - VINTAGE COOKBOOK

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6: A Cheap and Easy Homemade Wine Recipe - Real Foods - MOTHER EARTH NEWS

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7: Making delicious, unthinkable wines | Backwoods Home Magazine

With a Jug of Wine or An Unusual Collection of Recipes with a Jug of Wine, by Morrison Wood. Published by Farrar, Straus and Company, New York, This copy is from the printing. Hard cover. NO dust jacket. pages. Many recipes were taken from "For Men Only" column published in the Chicago Daily Tribune.

8: Snag This Hot Sale! 11% Off Old World Charm Glass Bottle Jug, Multi-Color

With a Jug of Wine An Unusual Collection of Cooking Recipes Written by Morrison Wood Farrar, Straus and Cudahy, Pp. Hardcover Nice vintage cook book with good old-fashioned advice for men.

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